



first course

lamb ribs (gf)

dukkah + buttermilk + date molasses + red chili schug

hummus royale (v+gf+df+nf)

wagyu beef + pine nuts + barberry + pita

fried eggplant (v+nf)

honey + baharat + yogurt + cilantro + sesame

second course

black truffle & cheese pide (v+nf)

halloumi + akawi + black truffle

pear salad ((v+gf+df+nf)

*cardamon poached pears + arugula + castlefranco + green grapes
+ candied almonds + cumin & preserved lemon vinaigrette*

third course

lamb shoulder (nf)

*+ pomegranate molasses glaze + lamb au jus + pita+ sumac red onion + crispy chickpeas
+ raita + red & green schug + pickles + toum + sabzi*

black truffle rice (v+gf+df+nf)

roasted mushrooms + crème fraîche

middle eastern fried chicken (nf)

toum + tahini + red zhug + charred onion ranch + pickles + za'atar + smoked paprika

roasted carrots (v+gf+df+nf)

baharat + honey + yoghurt + nigella seeds + cilantro + lime

thrice cooked fries (v+gf+df+nf)

za'atar + toum aioli

dessert

chocolate olive oil cake (gf)

almonds + medjool dates + tahini chantilly

blood orange pavlova (gf+nf)

cardamom + orange sumac marmalade + blood orange curd

**menu subject to change
\$95 per person*